



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 29 September 2021  
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

1

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

695

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

*Number of people that describe themselves as transgender:*

How many people have been brought into the facility this week?

*Number of people brought into the facility this week:*

How many people have left the facility this week?

*Number of people who left the facility this week:*

How many people and where did those who left the facility go?

*Released into community:*

*Formally removed from the United States:*

*Moved to other facility:*

*Other \_\_\_\_\_:*

How many people are currently being housed in the Annex?

*Number of people who are being housed in the Annex:*

*Female:*

*Male:*

**COVID-19 CONFIRMED CASES\*:**

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="1"/>	<input type="text" value="647"/>
<i>ICE Detainees:</i>	<input type="text" value="9"/>	<input type="text" value="475"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="0"/>	<input type="text" value="146"/>

**DOCUMENTS RECEIVED:**

Daily Kitchen Opening and Closing Checklists

*RECEIVED* ☒

*NOT RECEIVED* ☐

Daily Foods Production Service Records

*RECEIVED* ☒

*NOT RECEIVED* ☐

Temperature Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Law and Leisure Library Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Medical Staffing Update

*RECEIVED* ☒

*NOT RECEIVED* ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## SUPPLEMENTAL NOTES:

Request for information made on September 27, 2021. All population numbers current as of October 4, 2021.

### KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

### MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of September 29, 2021.

- 1 - Health Services Administrator
- 2 - PA's
- 1 - Medical Doctor
- 12 - RNs
- 9 - LPNs
- 2 - Psychologist
- 1 - Licensed Clinical Social Worker
- 4 - Medical Records Clerks
- 1 - X-ray Technician
- 4 - Telepsychiatrists
- 2 - Dentists (part-time; 40 hours/week total)
- 1 - Dental Assistant

\* denotes change in staffing level from previous week

### TEMPERATURE CHECKS:

Logs provided; see attached documents.

### LAW LIBRARY:

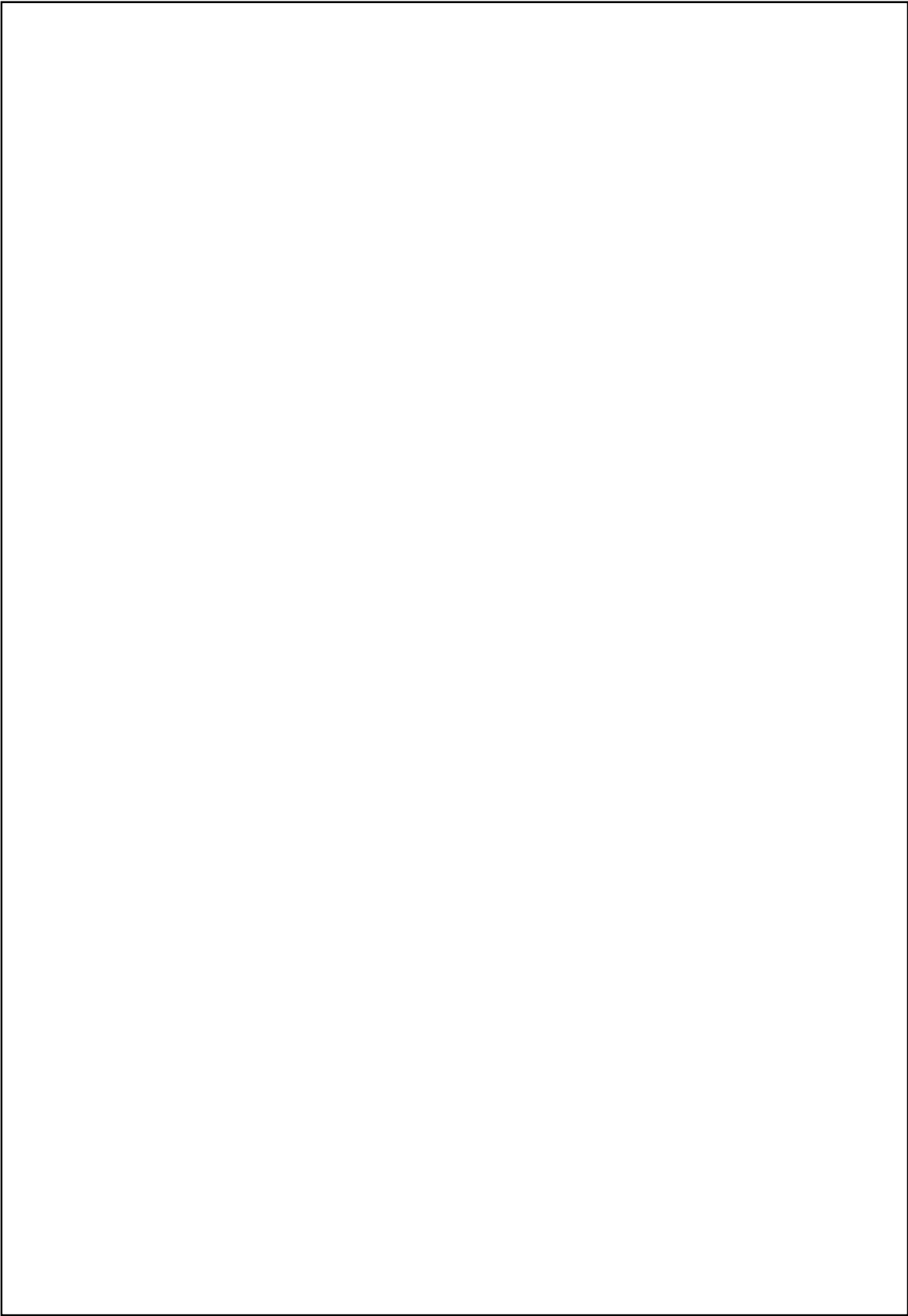
Logs provided for September 20, 2021- September 24, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to eleven detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

### COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and zero (0) positive cases amongst the GEO staff. They have also reported zero (0) positive cases this week amongst the ICE detainees, and one (1) positive case amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of October 4, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of October 1, 2021.



# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 2	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH		DINNER
MONDAY	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Fruit Jelly Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Whipped Potatoes Cream Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea	Turkey Bologna Potato Salad Vegetarian Beans Lettuce, Onion & Pickles Mustard & Salad Dressing Fruit Bread Fortified Sugar Free Beverage	
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea	Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickle Relish / Mustard Fortified Sugar Free Beverage	
WEDNESDAY	Oatmeal Creamed Meat Gravy Fried Potatoes Biscuit Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Spanish Rice Pinto Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea	Meat and Vegetable Stew Rice Cabbage Onion Cornbread Salad Dressing Margarine Fortified Sugar Free Beverage	
THURSDAY	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty On Bun Ranch Beans Oven Fries Green Beans Shredded Lettuce / Onion Salad Dressing Ketchup Fortified Sugar Free Tea	Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage	
FRIDAY	Cinnamon Oatmeal Pancakes Syrup Breakfast Sausage Margarine Sugar Milk 2 % Coffee	Chicken Nuggets Beans Carrots Rice Bread Margarine Cake Fortified Sugar Free Tea	Chili Mac Beans Squash w/ Tomato & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage	
SATURDAY	Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 %	Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage	
SUNDAY	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage	

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291  
Corporate Manager Food Service Menu Systems/Dietitian





**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 9/26/21

Time: 0315 AM Time: 1845 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	No Hot Water
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+ Rinse 180+</b>		
Temperature according to manufacturer's specifications	Breakfast		153 170		
and chemical agent used in Final Rinse	Lunch		NOT USED USED TO PRE SINK		
	Dinner		" "		
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+ Rinse 110 °F+ 200 ppm</b>		
Final Rinse Temps determined by chemical agent used	Breakfast		128.7 130.4 200ppm		
	Lunch		120 120 200ppm		
	Dinner		110 110 200ppm		
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below Walk-in 35-40 °F Walk-in 2 35-40 °F</b>		
Record temperatures, Freezer and Walk-ins	AM		-10.3 37.2 37.8		
Record temperatures, Freezer and Walk-ins	PM		-8.1 35.2 39.0		
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room Store Rm</b>		
Record temperatures Dry Storage Areas	AM		68 68		
Record temperatures, Dry Storage Areas	PM		69 70		
<b>Water Temps &amp; Handwash Areas</b>	AM 105-120 °F		PM 105-120 °F		
	115		112		

Signature, Cook Supervisor (AM)

DATE

9/26/21

FOOD SERVICE MANAGER

DATE

9-28-2021

Signature, Cook Supervisor (PM)

Reyad + Smith



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date:

9/25/21

Time: 0300 AM

Time: 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		152		182
and chemical agent used in Final Rinse	Lunch		151		182
	Dinner		155		185
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		128.7		129.3
	Lunch		130		128
	Dinner		112		115
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-11.7		39.2
Record temperatures, Freezer and Walk-ins	PM		-11.4		36.1
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		70		69
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	110.5		112		

Signature, Cook Supervisor (AM)

9/25/21  
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 09/24/21

**Time:** 0300 AM **Time:** 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		150	184	
and chemical agent used in Final Rinse	Lunch		151	183	
	Dinner		155	186	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		132.4	130.1	200ppm
	Lunch		130	131	200ppm
	Dinner		115	112	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-11.4	38.8	39.8
Record temperatures, Freezer and Walk-ins	PM		-10.1	37.2	37.8
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		69	70	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	120	112			

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)





# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

**Date:** 9/23/21 **Time:** 0300 AM **Time:** 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>					
	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		<u>150</u>	<u>181</u>	
and chemical agent used in Final Rinse	Lunch		<u>152</u>	<u>182</u>	
	Dinner		<u>155</u>	<u>187</u>	
<b>POT and PAN SINK</b>					
	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		<u>135.4</u>	<u>137.8</u>	<u>200 ppm</u>
	Lunch		<u>132</u>	<u>134</u>	<u>200 ppm</u>
	Dinner		<u>135</u>	<u>180/180</u>	<u>200 ppm</u>
<b>FREEZER and WALK-IN</b>					
	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		<u>-8.3</u>	<u>32.3</u>	<u>36.7</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-4.5</u>	<u>38.1</u>	<u>38.3</u>
<b>DRY STORAGE</b>					
	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		<u>68</u>	<u>68</u>	
Record temperatures, Dry Storage Areas	PM		<u>65</u>	<u>65</u>	
<b>Water Temps &amp; Handwash Areas</b>					
	AM	PM			
	105-120 °F	105-120 °F			
	<u>119</u>	<u>120</u>			

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)



# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 9.22-2021

Time: 0315 AM Time: 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Temperature		Wash 150+	Rinse 180+	
	Breakfast		156	184	
	Lunch		154	181	
	Dinner		154	181	
<b>POT and PAN SINK</b>					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
	Breakfast		113	113	200 ppm
	Lunch		112	112	200 ppm
	Dinner		112	113	200 ppm
<b>FREEZER and WALK-IN</b>					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
	AM		-6.5	37.8	38.5
Record temperatures, Freezer and Walk-ins	PM		-9.9	37.2	38.5
<b>DRY STORAGE</b>					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
	AM		68	70	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>					
	AM	PM			
	105-120 °F	105-120 °F			
	112	112			

Signature, Cook Supervisor (AM)

9-22-2021  
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

9.24.2021  
DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 9.21.21

Time: 0430 AM Time: 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		✓	
no skin infections		X		✓	
no diarrhea		X		✓	
Kitchen is in good general appearance		X		✓	
All kitchen equipment operational & clean		X		✓	
All tools and sharps inventoried		X		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		156	182	
and chemical agent used in Final Rinse	Lunch		155	181	
	Dinner		150	184	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		130	132	200ppm
	Lunch		131	133	200ppm
	Dinner		115	115	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-9.6	38.5	39.2
Record temperatures, Freezer and Walk-ins	PM		-2.9	37.8	37.8
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		63	65	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	120	115			

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)



# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 09/20/2021

Time: 0315 AM Time: 1040 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
<b>DISH MACHINE</b>					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		154		118
	Lunch		151		117
	Dinner		155		180
<b>POT and PAN SINK</b>					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
	Breakfast		110		111 200ppm
	Lunch		112		111 200ppm
	Dinner		112		115 200ppm
<b>FREEZER and WALK-IN</b>					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-6		37.4
	PM		-3		36.1
<b>DRY STORAGE</b>					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures, Dry Storage Areas	AM		68		68
	PM		71		71
<b>Water Temps &amp; Handwash Areas</b>					
	AM		PM		
	105-120 °F		105-120 °F		
	114		112		

Signature, Cook Supervisor (AM)

*[Signature]*

DATE

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

*[Signature]*

**GEO Aurora ICE**  
**3130 N. Oakland St**

9/28/2021  
7:29:24 AM BCU

**Temperature**

A-1	71.91
A-2	73.01
A-3	72.70
A-4	71.91
B-1	71.91
B-2	72.02
B-3	72.02
B-4	72.22
C-1	72.02
C-2	72.22
C-3	71.91
C-4	72.02
E-1	71.71
E-2	72.02
D-1	74.92
ISOLATION	69.80
PATIENT ROOM	73.31
INTAKE/RECEIVING	72.02
Tank Temp S-12	71.48
Present Value	
BOILER-3	98.10
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	170.24
Universal Input[13]	



# Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

**Date: Monday, Sept 27, 2021**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
9-28-21	South-A	73.5	104.1		
	South-B	73.5	104.1		
	South-C	74.1	104.1		
	South-D	74.1	104.2		
	South-E	74.0	104.2		
	South-F	un occupied			
	South-G	72.3			
	South-L	74.4	104.1		
	South-M	74.8	104.1		
	South-N	75.0	occupied		
	South-X	72.2	104.2		
	South-Y	72.9	104.1		
	South-Z	73.5	104.1		
	South SMU	72.8	104.9		
	South SMU Shower 3				N/A
	MED ISO- Room 1	73.5	104.1	N/A	N/A
	MED ISO- Room 2	73.5	104.1	N/A	N/A
	MED ISO- Room 3	73.5	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sean Hansen

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



# Monday, Sept 27, 2021 North Building Temperature Log

195 Aurora Detention Center  
3130 Oakland St.  
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
9/28/21	A-1		104.1						
	A-2		104.1						
	A-3		104.1						
	A-4		104.2						
	B-1		104.1						
	B-2		104.2						
	B-3		104.2						
	B-4		104.1						
	C-1		104.3						
	C-2		104.3						
	C-3		104.4						
	C-4		104.3						
	D-1		104.1				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104.1				N/A	N/A	N/A
	E-2		104.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: San Hagan

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log								
Name: _____					Date: _____			
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	73.1	73.3	73.4	73.1	73.3	73.2	73.3	104.3
Water:	104.3	104.2	104.3	104.2	104.1	104.3	104.3	

Temperature Taken with a Fluke Mod 52 Digital Thermometer